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USDA Foods Fact Sheet for Schools & Child Nutrition Institutions

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100134 - BEEF, CRUMBLES, W/SPP, FULLY COOKED, FROZEN, 40 LB

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CATEGORY	Meat/Meat Alternates
PRODUCT DESCRIPTION	• Cooked ground beef with soy protein product (SPP) lightly seasoned and produced to a crumble size of ¼ inch maximum. Beef will comprise at least 75% of the raw formula; non-meat components will comprise no more than 25% of the raw formula.
PACK/YIELD	• 4/10 lb OR 5/8 lb OR 8/5 lb bags per case.
	One 40 lb case provides about 290 2.2-oz servings.
	One 10 lb bag provides about 72 2.2-oz servings.
	• One 8 lb bag provides about 58 2.2-oz servings.
	One 5 lb bag provides about 36 2.2-oz servings.
	CN Crediting: Request company formulation statement for product.
STORAGE	• Store frozen beef crumbles in original shipping container off the floor at 0 °F or below.
	• Refrigerate leftover beef crumbles covered and labeled in a dated container and use within 2 days.
	Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.
PREPARATION/ COOKING INSTRUCTIONS	Heat processed ready-to-eat beef and pork products to 165°F for 15 seconds. Judge doneness by temperature, not by color or texture of food.



Nutrition Information

Beef crumbles w/SPP, cooked

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	2.2 oz
	(62 g)
Calories	121
Protein	12.1 g
Carbohydrate	1.1 g
Dietary Fiber	1.1 g
Sugars	0 g
Total Fat	7.7 g
Saturated Fat	3.3 g
<i>Trans</i> Fat	0 g
Cholesterol	33 mg
Iron	1.2 mg
Calcium	22 mg
Sodium	231 mg
Magnesium	23 mg
Potassium	226 mg
Vitamin A	0 IU
Vitamin A	0 RAE
Vitamin C	0 mg
Vitamin E	0 mg



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USES AND TIPS	Beef crumbles work well in chili, sloppy joes, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.
FOOD SAFETY INFORMATION	 Thaw frozen products in the refrigerator below fresh or ready-to-eat foods. Keep meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching meat or poultry.
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA Foods, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://nfsmi-web01.nfsmi.olemiss.edu/documentlibraryfiles/PDF/20080206043207.pdf.